



Kinley's Catering Packet

Thank you for thinking of Kinley's Restaurant for your special event. Kinley's offers customizable menu planning focusing on the freshest and most creative culinary options possible. Our ability to offer certain menu options depends on kitchen facilities, travel time, and duration of your event. Please be prepared to provide some basic information on kitchen facilities, preparation space, and distance to serving areas. Reservations can be made by contacting Marty Kimball at 907-272-8898 or KinleysEvents@ak.net. Cheers!

Appetizers

Ahi Tuna Tacos \$6.00

Fried Wonton, Tartare of Ahi, Wasabi Aioli, Shredded Napa Cabbage and Sesame Vinaigrette

Antipasto and Hummus Tray \$5.50

Roasted Peppers, Artichoke Hearts, Roasted Garlic, Mixed Greek Olives, & Hummus, Served with Pita Bread

Artichoke & Crab Dip \$4.50

Crab and Artichoke Blend Served warm with Baguette (minimum of 20 people)

Assorted Tea Sandwiches \$2.50

Select 2 options: 1.5pp

*Cucumber and Mint *Bleu Cheese, Walnut, Cracked Black Pepper *Curried Chicken Salad
*Asparagus and Prosciutto *Turkey Spinach Pesto *Roast Beef with Sun-Dried Tomato

Bacon Wrapped Dates \$2.25

Served with Garlic Lemon Butter

Baked Oysters \$3.00

Served on a bed of Spinach with a Bacon Cream Au Gratin (Kitchen and Chef Required)

Black Bean Cakes \$3.00

Served with Cilantro Sour Cream and Charred Pineapple Salsa

Bleu Cheese Mousse Canapés \$3.50

Bleu Cheese Mousse with Black Figs on Crostini

Cheese & Fruit - Domestic \$3.50

Assorted Domestic Cheese and Seasonal Fruit with Selection of Crackers

Cheese & Fruit - Import \$5.50

Assorted Import Cheese and Seasonal Fruit with Selection of Crackers

Chicken Sate \$3.50

Choice of Peanut Red Curry, Ginger Sweet Soy, or Chipotle Sesame

Chorizo Gorgonzola Basmati Croquettes \$3.50

Breaded and Fried Bites of Chorizo, Gorgonzola, and Basmati Rice (Requires Kitchen)

Chorizo Rockfish Bites \$4.00

Chorizo Crusted, Roasted Pablano and Tomatillo Sauce, Cilantro Sour Cream

Crab and Ginger Canapés \$3.50

English Cucumber with a Crab and Ginger Salad

Crab Cakes \$4.00

Crab, Masa, Black Bean, Bell Pepper and Ancho with a Green Chile-Lime Aioli (Requires Kitchen)

Crudités \$3.50

Assorted Fresh Vegetables Served with Blue Cheese Dressing

Cucumber Barquette \$3.50

Cucumber Barquette with Feta Mousse, Olive Tapenade

Duck Confit Canapés \$3.50

Duck Confit, Caramelized Onion and Bleu Cheese on Crostini

Gorgonzola and Walnut Potatoes \$3.00

Baby New Potatoes Stuffed with Toasted Walnuts and Gorgonzola

Grilled Bratwurst \$2.50

Cooked in Pale Ale and Grilled, Served in Demi Glace

Grilled Shrimp \$5.50

Wrapped in Prosciutto (Requires Kitchen)

Italian Meatballs \$2.50

Served with a Creamy Mushroom Demi Glace

Lamb Rack \$6.00

Roasted Baby Lamb Chops, Served with a Blueberry & Balsamic Demi Glace (Requires Kitchen and Chef)

Lobster Ravioli \$4.00

Resting on a Pool of Roasted Shallot Cream with a Chiffonade of Basil

Oysters on the Halfshell \$2.50

With a Riesling Mignonette (Requires Chef)

Polenta Canapés \$3.50

Grilled Polenta with Fresh Mozzarella, Pear, Tomato, and Basil

Prosciutto and Asparagus Crostini \$3.50

Prosciutto Wrapped Asparagus Crostini with Lemon Caper Aioli

Scallop Wontons \$3.00

Scallops blended with Seafood, Served with a Spicy Soy Dipping Sauce (Requires Kitchen)

Shrimp Cocktail \$4.50

Served with Fresh Horseradish Cocktail Sauce

Smoke Salmon Mouse \$4.00

Salmon, Cream Cheese, and Dill with Baguette

Spicy Cilantro Shrimp Tarts \$3.50

Phyllo Tarts with Spicy Cilantro Shrimp

Spinach, Feta, and Garlic Spanakopita \$3.50

Phyllo Tarts with Spinach, Feta, and Garlic

Stuffed Mushroom Caps \$3.50

Stuffed with Mushrooms, Bacon, Herbs, Cream Cheese and Parmesan

Sushi Compilation \$7.00

A variety of nigiri and maki sushi from Sushi & Sushi

Tartar of Ahi Tuna \$5.00

Chopped with Mango, Sesame, Green Onion and Chilies

Tartar of Beef Tenderloin \$5.00

Tenderloin with Capers, Tomato, Horseradish, and Brandy

Tartar of King Salmon \$5.00

Chopped with Mango, Sesame, Green Onion and Chilies (Available Seasonally)

Wild Mushroom Phyllo Tarts \$3.50

Phyllo Tarts with Wild Mushrooms, Roasted Garlic, and Thyme



Carving Options

Carving options are for parties of more than 25 guests. All carved items require a chef and are served with bread and butter

Roast Prime Rib \$9.00

Peppercorn crusted Prime Rib served with horseradish, au jus, and rolls

Roasted Leg of Lamb \$10.00

Served with Rosemary Au Jus

Ham \$5.00

Honey Glazed Ham served with Whole Grain Mustard



Buffet Dinners Entrees

Kinley's buffet dinner package is created so you can easily design an exciting menu. You have the choice of salad, 2 entrées, and 2 desserts which is accompanied with chef's choice side, seasonal vegetable medley, and bread for \$32 per person. For weddings, dessert can be omitted for \$28 per person.

Almond Halibut

Almond Crusted Filet, Cherry and Apple Cider Beurre Blanc, Basmati Rice

Bratwurst

Cooked in Pale Ale, Grilled, Served with Whole Grain Mustard, Sauerkraut

Caribbean Spiced Dry Rubbed Halibut

Grilled Bok Choy, Orange and Lime Beurre Blanc, and Toasted Almonds

Chicken Marsala

Sautéed Mushrooms, Marsala Demi Glace, and Mashed Potatoes

Filet Mignon - Add \$4

Grilled, Bordelaise Sauce, Topped with Crispy Prosciutto and Bleu Cheese

Ham

Honey Glazed Ham served with Whole Grain Mustard (Requires Carver)

Korean Barbequed Flank Steak

Ginger Soy Demi Glace (Requires Chef)

Lazagna

Beef Stroganoff Lazagna, Meat and Veg

Lamb Shank

Moroccan Spiced Braised Shank on Israeli Cous Cous with Sautéed Spinach, Eggplant, Grape Tomatoes, Figs, Cinnamon, and Toasted Almonds

Leg of Lamb – Add \$4

Served with Rosemary Au Jus (Requires Carver)

NY Strip Steak

Served with Sautéed Onions and Mushrooms with a Madera Demi Glace

Pecan Crusted Chicken Breast

Served with Dijon Maple Sauce

Pork Tenderloin

Guava-Ancho Glazed, Roasted Pablano and Tomatillo Demi Glace, Corn, Bell Peppers, Grape Tomatoes, Black Beans, Crispy Tortilla Strips, (Requires Chef)

Rack of Lamb

Fresh Sliced Rack of Lamb served with a Balsamic Demi Glace and Crumbled Feta (Requires Chef)

Roast Prime Rib – Add \$4

Served with horseradish, au jus, and rolls (Requires Carver)

Rockfish

Grilled Filet on a Puttanesca Sauce with Sautéed Fennel, Artichoke Hearts, Winter Greens,

Pan Seared Alaskan Salmon

Served with a Lemon-Tarragon Beurre Blanc and Topped with Roast Shallots and Artichoke Relish

Vegetarian

Eggplant, Spiced Tofu, Sweet Potatoes, Peanuts, Bok Choy, Spinach, Basil, Masman Curry Sauce



Buffet Salads

Choice of one salad

Caesar

Romaine, Parmesan, Croutons, and Caesar Dressing

House

Field Greens, Bacon, Toasted Pecans, and Bleu Cheese, Pear Vinaigrette

Parisian

Spinach, Walnuts, Dried Cranberry, Feta, Walnut-Raspberry Vinaigrette

Seasonal

Occasionally Kinley's offers special salads



Buffet Desserts


Choice of two desserts

Assorted Petite Fours

Flourless Chocolate Cake
with Crème Anglaise and Raspberry Sauce

Seasonal Cheesecake
Housemade cheesecake made from scratch at Kinley's

Sour Cream and Raisin Pie
Rum Sauce and Cinnamon Whipped Cream



Wine Selection

Regular Wine Selection \$25

*Examples include Sawbuck Malbec, Alexander Valley Zinfandel, L&F Lurton Pinto Gris, Veramonte Sauvignon Blanc

Reserve Wine Selection \$35

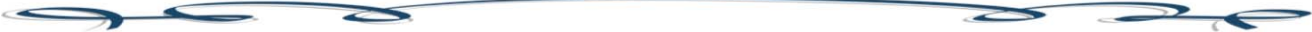
*Examples include Rodney Strong Pinot Noir, Alexander Valley Cabernet Sauvignon, Zaca Masa Viogner, Justin Chardonnay

Premium Wine Selection \$45

*Examples include Hedges Cabernet-Merlot, LandMark Syrah, Chateau Loundenne Sauvignon Blanc, Panther Creek Chardonnay

Sommelier's Wine Selection \$TBD

*Custom wine selection by Solomon



Beer Selection

Domestic Beer Selection \$4


*Examples include Miller Lite, Miller High Life

Imported/Micro Beer Selection \$5

*Examples include Full Sail Sessions, Left Hand Milk Stout, Deschutes Organic Amber

Premium Beer Selection \$7

*Examples include Ayinger Brau-Weisse, Stone Double IPA, Peroni Lager, Triple Golden Ale



Beverage Selection

Non-Alcoholic Beverages \$2.00

*Coke, Diet Coke, 7up and Bottled Water

Premium Non-Alcoholic Beverages \$3.50

*Henry Weinhard's, Vitamin Water, and Sparkling Mineral Water



Concepts for Catering

Style of Event – Your menu selection can determine how casual or formal your event will appear. Is everyone eating at the same time or snacking. Should some food be butler passed on trays? Are the guests going to eat as soon as they arrive or should some hot food items be presented later?

Allergies or Dietary Needs – We can customize to accommodate anyone. Advance notice is appreciated. If you know of any guests with allergies or dietary needs, please have them contact Marty Kimball directly at 907-272-8898. Firsthand information is always the safest option.

Seasonal Menu – We change our menu each season to reflect available products and to keep things lively. This means some menu items may change depending on the time of year or if you need to plan several months in advance. We contact every client well in advance of any menu changes.

Payment – Kinley's requires a 20% deposit on all food and rental items or a credit card to hold with an understanding that canceled events will be charged the 20% deposit if notice is given less than 7 days prior to an event. Payment is due 7 days after an event.

Labor Rates - All Kinley's staff is billed at \$25 an hour. This will include travel and setup time.

Additional Fees – Kinley's may need to charge additional fees for providing such items as additional plates and glasses, linen, and other rental items depending on the setup for your event.